

**Items below identify any of the violations that may have been written on the reverse side of this inspection sheet.**

<p><b>1. Floors:</b> Smooth; impervious; no pools; good repair; trapped drains ..... (a) _____</p> <p><b>2. Walls and Ceilings:</b> Smooth; washable; light-colored; good repair ..... (a) _____</p> <p><b>3. Doors and Windows:</b> All outer openings effectively protected against entry of flies and rodents ..... (a) _____ Outer doors self-closing; screen doors open outward ..... (b) _____</p> <p><b>4. Lighting and Ventilation:</b> Adequate light in all rooms ..... (a) _____ Well ventilated to preclude odors and condensation; filtered air with pressure systems ..... (b) _____</p> <p><b>5. Separate Rooms:</b> Separate rooms as required; adequate size .. (a) _____ No direct opening to barn or living quarters.... (b) _____ Storage tanks properly vented ..... (c) _____</p> <p><b>6. Toilet Facilities:</b> Complies with local ordinance ..... (a) _____ No direct opening to processing rooms; self closing doors ..... (b) _____ Clean; well-lighted and ventilated; proper facilities ..... (c) _____ Sewage and other liquid wastes disposed of in sanitary manner ..... (d) _____</p> <p><b>7. Water Supply:</b> Constructed and operated in accordance with Ordinance ..... (a) _____ No direct or indirect connection between safe and unsafe water ..... (b) _____ Condensing water and vacuum water in compliance with Ordinance requirements ..... (c) _____ Complies with bacteriological standards ..... (d) _____ Reclaimed water complies with Ordinance .... (e) _____</p> <p><b>8. Hand-washing Facilities:</b> Located and equipped as required; clean and in good repair; improper facilities not used ..... (a) _____</p> <p><b>9. Milk Plant Cleanliness:</b> Neat; clean; no evidence of insects or rodents; trash properly handled ..... (a) _____ No unnecessary equipment ..... (b) _____ No excessive product dust ..... (c) _____</p> <p><b>10. Sanitary Piping:</b> Smooth; impervious; corrosion-resistant, non-toxic, easily cleaned materials; good repair; accessible for inspection ..... (a) _____ Clean-in-place lines meet Ordinance specifications ..... (b) _____ Pasteurized products conducted in sanitary piping, except as permitted by Ordinance ..... (c) _____</p> <p><b>11. Construction and Repair of Containers and Equipment:</b> Smooth; impervious, corrosion resistant, non-toxic, easily cleaned materials; good repair; accessible for inspection ..... (a) _____ Self draining; strainers and sifters of approved design ..... (b) _____ Approved single-service articles, not reused.. (c) _____</p> <p><b>12. Cleaning and Sanitizing of Containers And Equipment:</b> Containers, utensils, and equipment, including ingredient and flavoring feeding equipment, effectively cleaned ..... (a) _____ Mechanical cleaning requirements of Ordinance in compliance; records complete .. (b) _____ Approved sanitization process applied prior to use of product-contact surfaces ..... (c) _____ Required efficiency tests in compliance ..... (d) _____ Multi-use plastic containers in compliance ..... (e) _____ Aseptic system sterilized ..... (f) _____</p> <p><b>13. Storage of Cleaned Containers and Equipment:</b> Stored to assure drainage and protected from contamination ..... (a) _____</p> <p><b>14. Storage of Single Service Articles:</b> Received, stored and handled in a sanitary manner, paperboard containers not reused except as permitted by Ordinance ..... (a) _____</p>	<p><b>15a. Protection from Contamination:</b> Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment and utensils ..... (a) _____ Overflow, spilled and leaked products or ingredients discarded ..... (b) _____ Air and steam used to process products in compliance with Ordinance ..... (c) _____ Approved pesticides, safely used ..... (d) _____</p> <p><b>15b. Cross Connections:</b> No direct connections between pasteurized and raw milk or milk products ..... (a) _____ No direct connections between milk or milk products and cleaning systems and/or cleaning solutions ..... (b) _____</p> <p><b>16a. Pasteurization – Batch:</b> <b>(1) Indicating and Recording Thermometers:</b> Comply with Ordinance specifications ..... (a) _____ <b>(2) Time and Temperature Controls:</b> Adequate agitation throughout holding; agitator sufficiently submerged ..... (a) _____ Each pasteurizer equipped with indicating and recording thermometer; bulbs submerged ..... (b) _____ Recording thermometer reads no higher than indicating thermometer ..... (c) _____ Product held minimum pasteurization temperature continuously for 30 minutes, plus filling time if product preheated before entering the vat, plus emptying time if cooling is begun after opening outlet ..... (d) _____ No product added after holding begun ..... (e) _____ Airspace above product maintained at not less than 5.0°F, higher than minimum required pasteurization temperature during holding ..... (f) _____ Approved airspace thermometer; bulb not less than 1 inch above product level ..... (g) _____ Inlet and outlet valves and connections in compliance with Ordinance ..... (h) _____</p> <p><b>16b. Pasteurization – High Temperature, Short – Time Continuous Flow:</b> <b>(1) Indicating and Recording Thermometers:</b> Comply with Ordinance specifications ..... (a) _____ <b>(2) Time and Temperature Controls:</b> Flow diversion device complies with Ordinance requirements ..... (a) _____ Recorder controller complies with Ordinance requirements ..... (b) _____ Holding tube complies with Ordinance requirements ..... (c) _____ Flow promoting devices comply with Ordinance requirements ..... (d) _____ <b>(3) Adulteration Controls:</b> Satisfactory means to prevent adulteration with added water ..... (a) _____</p> <p><b>16c. Aseptic Processing:</b> <b>(1) Indicating and Recording Thermometers:</b> Comply with Ordinance specifications ..... (a) _____ <b>(2) Time and Temperature Controls:</b> Flow diversion device complies with Ordinance requirements ..... (a) _____ Recorder controller complies with Ordinance requirements ..... (b) _____ Holding tube complies with Ordinance requirements ..... (c) _____ Flow promoting devices comply with Ordinance requirements ..... (d) _____ <b>(3) Adulteration Controls:</b> Satisfactory means to prevent adulteration with added water ..... (a) _____</p> <p><b>16d. Regenerative Heating:</b> Pasteurized or aseptic product in regenerator automatically under greater pressure than raw production generator at all times ..... (a) _____ Accurate pressure gauges installed as required; booster pump properly identified and installed ..... (b) _____</p>	<p>Regenerator pressures meet Ordinance requirements ..... (c) _____</p> <p><b>16e. Temperature Recording Charts:</b> Batch pasteurizer charts comply with applicable Ordinance requirements ..... (a) _____ HTST pasteurizer charts comply with applicable Ordinance requirements ..... (b) _____ Aseptic charts comply with applicable Ordinance requirements ..... (c) _____</p> <p><b>17. Cooling of Milk and Milk Products:</b> Raw milk maintained at 45°F or less until processed ..... (a) _____ Pasteurized milk and milk products, except those to be cultured or crystalized, cooled immediately to 45°F or less in approved equipment; all milk and milk products stored thereat until delivered or processed into a manufactured product ..... (b) _____ Approved thermometer properly located in all refrigeration rooms and storage tanks ..... (c) _____ Recirculated cooling water from safe source and properly protected; complies with bacteriological standards ..... (d) _____ Frozen dessert mix and re-run maintained 45°F or less, handled and stored in a sanitary manner ..... (e) _____ Dry products cooled to 110°F or less prior to packaging ..... (f) _____</p> <p><b>18a. Bottling and Packaging:</b> Performed in plant where contents finally pasteurized ..... (a) _____ Performed in sanitary manner by approved mechanical equipment ..... (b) _____ Aseptic filling in compliance ..... (c) _____ Containers properly labeled ..... (d) _____</p> <p><b>18b. Dry Products Container Filling:</b> Dry products packaged in new containers ..... (a) _____ Performed in sanitary manner by mechanical equipment ..... (b) _____ Transported in sealed containers for further processing and/or packaging ..... (c) _____ Stored in a sanitary manner ..... (d) _____ Containers properly labeled ..... (e) _____</p> <p><b>18c. Frozen Desserts Packaging:</b> Containers handled in a sanitary manner ..... (a) _____ Containers filled in a sanitary manner ..... (b) _____ Flavorings and bulky ingredients properly stored, handled and added to mix ..... (c) _____ Transported bulk mix in over 5 gal. container is re-pasteurized at freezing site ..... (d) _____ Re-run used in a manner to preclude allergen contamination ..... (e) _____ Freezer air supply clean and properly filtered .. (f) _____ Containers properly labeled ..... (g) _____</p> <p><b>19a. Capping:</b> Capping and/or closing performed in sanitary manner by approved mechanical equipment ... (a) _____ Imperfectly capped/closed products properly handled ..... (b) _____ Caps and/or closures comply with Ordinance .. (c) _____</p> <p><b>19b. Dry Product Container Closure, Sealing and Storage:</b> Closing and sealing performed in a sanitary manner by mechanical equipment ..... (a) _____ Imperfectly closed products properly handled .. (b) _____ Sanitary closure ..... (c) _____</p> <p><b>19c. Frozen Dessert Mix and Product:</b> Covers or lids applied in a sanitary manner ..... (a) _____ Frozen products stored at proper temperature .. (b) _____</p> <p><b>20. Personnel Cleanliness:</b> Hands washed clean before performing plant function; rewashed when contaminated ..... (a) _____ Clean outer garments and head covering worn ..... (b) _____ No use of tobacco in processing areas ..... (c) _____</p> <p><b>21. Vehicles:</b> Vehicles clean; constructed to protect milk ..... (a) _____ No contaminating substances transported ..... (b) _____</p> <p><b>22. Surroundings:</b> Neat and clean; free of pooled water, harborages, and breeding areas ..... (a) _____</p>
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1. A receiving station shall comply with Items 1 to 15, inclusive, and 17, 20, and 22. Separation requirements of item 5 do not apply.

2. A transfer station shall comply with Items 1 to 15, inclusive 17, 20, 22 and as climatic and operating conditions require, applicable provisions of Items 2 and 3. In every case, overhead protection shall be required.

3. Wash facilities for the cleaning and sanitizing of bulk transport tanks shall comply with the same requirements for transfer stations.

4. Shaded areas pertain only to dry and condensed products or frozen desserts, as applicable. Distributors comply with items 1-6 8 9 17 21 and 22 as applicable